

# Cafeteria News

**Clark County Public Health updates** 



June 2022 | Issue 6

# School Health and Safety team staffing updates

### Some goodbyes and some new faces

#### Changes in management:

In late 2021, Brian Schlottmann left his position as the School Health and Safety program manager to fill the role as the Environmental Health Director at CCPH. <u>Kimberly Walker-Norton</u> joined the team early 2022 as our new program manager. Feel free to reach out and say hello!

### Goodbye and hello from your food safety inspectors:

As of mid-April, Sara Schroeder has taken a position in a different department at Clark County Public Health and has left the School Health and Safety team. She has enjoyed the many years of partnership with you all and sends sincere gratitude for the time she has been able to work with you all.

#### Be on the look out for a new face with your next inspection!

Jaimee Searcy has joined the team to fill the vacant position left by Sara. Jaimee has been with Clark County Public Health since 2019 with the Water Resource and Protection-Land Development program.



"I am a native to the Pacific Northwest and it has been my place to call home. I enjoy spending my free time with my family and kids that are two and a half and 4 months old.

I'm excited about the opportunity to be involved with the School Health and Safety program."

During the transition, it is best to reach out to the whole team by using <a href="mailto:DLCntyHealthSchools@clark.wa.gov">DLCntyHealthSchools@clark.wa.gov</a>.

# Are your dishes being sanitized?

Irreversible temperature indicators are now required for warewashing

With the code revision, a new requirement for high temperature



dishwashers have come into effect.

WAC 246-215-04340 now states that "(i)n hot water mechanical WAREWASHING operations, an irreversible registering temperature indicator must be provided and readily accessible for measuring the UTENSIL surface temperature." This irreversible temperature indicator can be a heat sensitive sticker, such as the ones used by CCPH staff during

inspections, or dishwasher thermometers designed to verify temperature and to hold highest temperature registered until it is reset.

While frequency is not outlined in the revision, testing regularly to ensure proper sanitizing is implied. CCPH recommends testing weekly and maintaining the stickers or temperature readout on your production sheets as verification.

### What if my dishwasher is not sanitizing?

Neither wash or sanitizing cycle are working: If the dishwasher is not operating at all, submit a work order per your kitchens outlined procedures. While waiting for repairs, use the wash, rinse and sanitize compartments of the three compartment sink.

Washing cycle working, sanitizing cycle is not: You may continue to use the dishwasher for the wash cycle. Use the sanitize compartment of your three compartment sink for chemical sanitizing of the dishes.

Please refer to our <u>printable warewashing sign</u> for proper temperature and sanitizer concentrations. For chemical sanitization, always verify the directions on the label for concentration, temperatures and contact time.

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### Have questions or comments?

Have a topic in mind? Feel free to <a href="emailto:em

#### Contact us at:

<u>DLCntyHealthSchools@clark.wa.gov</u> 564.397.8000







